Sauska

Furmint 2025



WHITE STILL WINE | HUNGARY | TOKAJ | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2025
ABV	13%
GRAPE VARIETIES	Furmint (100%)
CLOSURE	Screw cap
SKU CODE	K14261I5
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Hungary
REGION	Tokaj
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Screw cap
PH	3.05
TOTAL ACIDITY	6.6g/l Tartaric
RESIDUAL SUGAR	2.9g/l
SKU	K14261I5

TASTING NOTE

A beautifully aromatic expression of Furmint, packed with flavours of ripe figs, mango, kiwi, lemon zest and green tea. Crisp, clean, perfectly balanced - the very definition of Tokaji Furmint.

VITICULTURE

Made solely from furmint, Tokaj's most famous grape. The fruit is sourced from some of the region's most famous vineyards, including Padihegy, Holdvölgy and Birsalmás.

VINIFICATION

The grapes are hand-harvested and hand-sorted berries. Before fermentation they are briefly cold-soaked and pressed gently. Fermentation is in stainless steel at 18-20 degrees C using indigenous yeast. Ageing on lees for 2 months.

FOOD MATCHING

This wine is a good friend to seafood such as clams, trout, sushi, mild white fish or pasta dishes. Steamed mussels, bouillabaisse, crab salad work particularly well.